

**Tasting menu 145€**

Champagne with elderflower cloud

Sparkling Bloody

On top of a coral:

Clams with plankton butter and caviar

Prawn tartare with kimchi

Razor clams with seaweed and chili water

Gilda with frozen olives, anchovies and basque pepper

Sweet corn taco and foie gras with mole

Squid nigiri with grilled tuna skin and eel sauce

Black Iberian pig fritter with ham and sherry consommé

Our skewered sardine with aioli sauce,  
black garlic charcoal bread and grilled eggplant

Scarlet shrimp bouillabaisse with aniseed and saffron

Roast market fish with fishbone smoked broth, goose barnacles,  
eggplant and pickled onions

Veal "cap i pota" rice with oysters

Our Wellington aged beef steak  
with fried capers and mushrooms

\*Cava, passion fruit and elderflower under a rose-made glass

\*Mascarpone popcorn, caramelized banana, coffee, cocoa and rum

\*It is possible to change desserts for a selection of ripened cheeses

Petit fours

**Wine Pairing Option 85€**

10% VAT included

Price per person

Unique menu

Menu price does not include wine

The menu could be changed on the spot by the chef as we use fresh seasonal products